

Sweet Potato Casserole with Pecan Topping





Directions

L	Add the soy creamer, orange juice, vanilla, sugar, maple syrup, salt, nutmeg and cinnamon.
	Pour into prepared casserole dish.
	Mix the topping ingredients together until well-combined.
ľ	Spread or sprinkle over the casserole and bake for 45 minutes or until hot throughout.

Nutrition Facts



Properties

Glycemic Index:O, Glycemic Load:O, Inflammation Score:O, Nutrition Score:O%

Nutrients (% of daily need)

Calories: O (0%), Fat: O (0%), Saturated Fat: O (0%), Carbohydrates: O (0%), Net Carbohydrates: O (0%), Sugar: O (0%), Cholesterol: O (0%), Sodium: O (0%), Alcohol %: O% (100%), Protein: O (0%)